

METHOD FOR PRODUCING A JERKED MEAT RAWHIDE CHEW

TOY

BACKGROUND OF THE INVENTION

1. Field of the Invention

The present invention relates to a method for producing a rawhide chew toy, and more particularly to a method for producing a jerked meat rawhide chew toy to increase the taste.

2. Description of Related Art

One of the most popular pets in modern society is the ever-faithful dog. Pet owners who pay particular attention to their pets' food are concerned with a balanced diet that includes the judicious use of dog-snacks.

Conventional dog-snacks are used to make teeth stronger and whiter. Rawhide chew toys are a favorite dog-snack. With reference to Fig. 4, a conventional rawhide chew toy (60) is made by breaking rawhide into pieces and extruding the rawhide pieces in a bone shape to encourage a dog to chew the chew toy. However, the conventional rawhide chew toy (60) only exercises a dog's jaw and cleans its teeth and gums. Since the conventional rawhide chew toy (60) does not have meat, dogs quickly lose interest in and chewing the rawhide chew toy (60) even when spice has been added to the rawhide.

SUMMARY OF THE INVENTION

The main objective of the present invention is to provide a method for producing a jerked meat rawhide chew toy to increase the taste.

To achieve the objective, a method for producing a jerked meat rawhide chew toy in accordance with the present invention comprises the steps of

1 forming a rawhide chew toy, preparing meat, processing the meat, coating the
2 rawhide chew toy with meat and drying the rawhide chew toy coated with meat.
3 According to the method, the jerked meat on the rawhide chew toy increases a
4 dog's desire to chew the rawhide chew toy a long time to improve a dog's oral
5 hygiene.

6 Further benefits and advantages of the present invention will become
7 apparent after a careful reading of the detailed description with appropriate
8 reference to the accompanying drawings.

9 BRIEF DESCRIPTION OF THE DRAWINGS

10 Fig. 1 is a flow chart of a method of producing a jerked meat rawhide
11 chew toy in accordance with the present invention;

12 Fig. 2 is a perspective view of a first embodiment of a jerked meat
13 rawhide chew toy produced by the method depicted in Fig. 1;

14 Fig. 3 is a perspective view of a second embodiment of a jerked meat
15 rawhide chew toy produced by the method depicted in Fig. 1; and

16 Fig. 4 is a perspective view of conventional rawhide chew toy in
17 accordance with the prior art.

18 DETAILED DESCRIPTION OF THE INVENTION

19 With reference to Fig. 1, a method for producing a jerked meat rawhide
20 chew toy in accordance with the present invention comprises the steps of
21 forming a rawhide chew toy (10), preparing meat (20), processing the meat (30),
22 coating the rawhide chew toy with meat (40) and drying the rawhide chew toy
23 coated with meat (50).

24 The step of forming a rawhide chew toy (10) comprises breaking

1 rawhide into pieces, extruding the broken rawhide in a sheet and then twisting
2 the sheet into bone shape.

3 The step of preparing meat (20) is in order to maintain the meat fresh and
4 comprises immersing meat of domestic fowl or livestock, for example chicken
5 breast meat and tenderloin, in treatment solution. The treatment solution
6 comprises propylene glycol, sorbitol, vitamin C, potassium sorbate,
7 polyphosphate, sodium nitrite and water. The treatment solution containing 1 wt
8 % propylene glycol, 3 wt % sorbitol, 0.1 wt % vitamin C, 0.2 wt % potassium
9 sorbate, 0.1 wt % polyphosphate, 0.1 wt % sodium nitrite and the remaining is
10 water. The meat is marinated in the treatment solution for 6 hours. The propylene
11 glycol softens the meat. The sorbitol provides an anti-oxidant characteristic to
12 the meat and softens the meat. The vitamin C also provides an anti-oxidant
13 characteristic to the meat. The sodium nitrite makes the meat red and prevents
14 *Clostridium botulinus* from growing. The potassium sorbate acts as a
15 preservative. The polyphosphate increases water retention to improve the rate of
16 producing products and makes the surface of the products tighten and dry.

17 The step of processing the meat (30) is in order to increase the meat taste
18 and comprises removing the meat from the treatment solution, and drying the
19 meat. Then the meat is ground by a meat grinder, and spices such as ham essence,
20 bacon essence, smoked meat essence and so on are added to the ground meat.

21 The step of coating the rawhide chew toy with meat (40) comprises
22 either directly spreading the processed meat onto the surface of the rawhide
23 chew toy or using a mold to extrude the processed meat onto the surface of the
24 rawhide chew toy.

1 The step of drying the rawhide chew toy coated with meat (50) is
2 divided into three phases. The first phase dries the rawhide chew toy coated with
3 meat at room temperature for 3 hours in the presence of fans. The second phase
4 further dries the rawhide chew toy coated with meat in an oven at 50°C for 3
5 hours. The third phase completely dries the rawhide chew toy coated with meat
6 in the oven at 70°C for 15 hours and finishes the jerked meat chew toy.

7 With reference to Fig. 2, a rawhide chew toy (11) is made by using the
8 method in accordance with the present invention to coat the surface of the
9 rawhide chew toy (11) with jerked meat (12). With further reference to Fig. 3, a
10 rawhide chew toy (11') can be made in different shapes, and the surface of the
11 rawhide chew toy (11') is covered with jerked meat (12'). According to the
12 method in accordance with the present invention, the jerked meat (12, 12') on the
13 rawhide chew toy (11, 11') will increase a dog's desire to chew the rawhide chew
14 toy so as to improve a dog's oral hygiene.

15 Although the invention has been explained in relation to its preferred
16 embodiment, it is to be understood that many other possible modifications and
17 variations can be made without departing from the spirit and scope of the
18 invention as hereinafter claimed.